



2021 DINNER MENUS



PLATED DINNER

(Minimum 20 guests)

Three Course Plated Dinner

Group choice of One Soup or One Salad

Group choice of Three Entrees

(Individual entrée choices with guest names must be submitted a minimum of 14 days prior to wedding date)

Group Choice of One Dessert

Coffee & Tea

Four Course Plated Dinner - Add \$5.00

Group choice of One Soup

Group choice of One Salad

Group choice of Three Entrees

(Individual entrée choices with guest names must be submitted a minimum of 14 days prior to wedding date)

Group Choice of One Dessert

Coffee & Tea

Soup

Forrest Mushroom Cream with Fresh Herb Pesto - GF

Broccoli and Aged Cheddar Cream - GF

Smoked Carrot & Ginger with Burnt Orange Syrup - GF, VG, V

Italian Plum Tomato & Sweet Basil Broth with Cheddar Croutons - GF, VG

Red Lentil and Apple Bisque with Pita Croutons - GF, VG

Salads

Caesar Salad - (Crispy Baby Romaine Lettuce, Bacon Bits, Herb Croutons, Lemon Wedge, Boiled Egg, Padano Cheese) GF

Artisan Lettuce - (Strawberry Vinaigrette, Cucumber, Cherry Tomato, Carrot, Strawberry, Pumpkin Seeds) GF, VG, V

Arugula & Baby Spinach Salad - (Beets, Goat Cheese, Candied Pecan, Apple Cider Vinaigrette) GF, VG, V

Ripe Tomato & Marinade Bocconi Salad - (Nested on Greens, White Balsamic Reduction and Fresh Basil) GF

Wild Mushroom Ravioli - (Mushroom Ragout, Edamame, Padano Cheese) VG

Smoked Salmon & Cream Cheese Terrine - (Pickled Onion, Caper Cream, Lemon & Lettuce) GF, VG

Entrees

All entrees served with Seasoned Vegetables and Chef's Choice of Potato

Charbroiled Beef Tenderloin - (Roasted Garlic Scalloped Potato, Red Wine Reduction, Seasonal Vegetables) - \$60 GF

Herb Roasted Farm Chicken Breast with Creamy Mushroom Sauce - \$45 GF

Seared West Coast Salmon with Charred Lemon Beurre Blanc - \$49 GF

Black Pepper Crusted Pork Tenderloin with Bourbon Whiskey & Honey Reduction - \$47 GF

Vegetable Timbale with Smoked Tomato Confit - \$38 VG, V

Roasted Butternut Rossellini with Fresh Herb Marinara - \$40 GF, VG

Entrecote of Alberta 8oz New York Steak with Brandy Peppercorn Sauce - \$60 GF

Dessert

Trio of Chocolate Mousse with Fresh Berries

Berry Cheesecake with Strawberry Compote and Whipped Cream

Blueberry and Vanilla Crème Brule with Fresh Berries Salad

Fresh Fruit Salad

Please add 18% gratuity and 5% GST to above prices

Price will be confirmed at time of booking.

While we do not anticipate any food & beverage item changes to our menus, there are times when some items are no longer available.

Menu will be confirmed at time of signing of the final BEO.

We strive to meet the dietary restrictions of our guests. Many menu items can be modified to accommodate those needs.

Please advise us of any dietary requirements at time of booking.

GF – Gluten Free DF – Dairy Free VG – Vegetarian V – Vegan



2021 DINNER MENUS



GOLD DINNER BUFFET

(Minimum 20 guests)

Buffet includes

Assorted Dinner Rolls and Whipped Butter

Group Choice of Four Salads

Group Choice of Three Entrees

Group Choice of Two Accompaniments

Dessert

Coffee & Tea

Salads

Antipasto Platter with Cured Meat, Mussels, Canadian Cheeses, Olives & Pickled Vegetables - GF

Grilled Vegetable Platter with Parmesan & Olive Oil – GF, VG, V

Countryside Rustic Potato Salad and Bacon Bits - GF

Garden Green, Cherry Tomato, Cucumber, Carrot with House Dressing – GF, VG, V

Cherry Tomato, Pepper, Red Onion, Cucumber and Feta Cheese – GF, VG

Cous Cous, Grilled Vegetables & Herbs – GF, VG, V

Accompaniments

Panache of Root & Seasonal Vegetables & Fresh Herbs– GF, VG

Potato Au Gratin– GF

Roasted Shallot Smashed Potato with Nutmeg– GF, VG

Roasted Baby Yukon Potato with Torn Herbs– GF, VG, V

Ancient Grain Rice Pilaf– GF, VG, V

Entrees

Herb Dijon Crusted Roasted Striploin (carved) with Pan Jus, Mustard Horseradish– GF

Alberta Prime Rib (carved) with Pan Jus, Mustard, Horseradish– GF

Roasted Whole Duck, Orange & Thyme Flavor– GF

Fillet of Atlantic Salmon– GF

Herb Roasted Farm Chicken Breast with Mushroom Jus– GF

Roasted Leg of Lamb with Mint Jus– GF

Grilled Vegetable and Potato Lasagna– GF, VG, V

Potato Gnocchi with Roasted Vegetables and Marinara Sauce– GF, VG

Grilled Vegetable Rossellini with Parmesan Rose Sauce– VG

Dessert

Selection of Cakes, including Mousse Cakes

Fresh Fruit Mirror

Assorted Squares & Brownies

\$60.00 per person

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2021 DINNER MENUS



SILVER DINNER BUFET

(Minimum 15 guests)

Buffet includes

Assorted Dinner Rolls and Whipped Butter

Group Choice of Two Salads

Group Choice of Two Entrees

Group Choice of Two Accompaniments

Dessert

Coffee & Tea

Caesar Salad, Crouton, Parmesan, Bacon Bits, Homemade Dressing – GF, VG

Grilled Vegetable Platter with Parmesan & Olive Oil–VG

Countryside Rustic Potato Salad and Bacon Bits– GF

Garden Green, Cherry Tomato, Cucumber, Carrot with House Dressing– GF, VG, V

Cherry Tomato, Pepper, Red Onion, Cucumber and Feta Cheese– GF

Accompaniments

Panache of Root & Seasonal Vegetables & Fresh Herbs– GF, VG, V

Creamy Mashed Potatoes– GF

Roasted Baby Yukon Potato with Torn Herbs– GF, VG, V

Medley of Seasonal Vegetables– GF, VG, V

Entrees

Herb Dijon Crusted Roasted Pork Loin with Pan Jus, Mustard Horseradish– GF

Herb Roasted Farm Chicken Breast with Mushroom Jus– GF

Grilled Vegetable and Potato Lasagna– GF, VG, V

Grilled Vegetable Rossellini with Parmesan Rose Sauce– VG

Salmon Wellington with Spinach & Mushrooms

Dessert

Fresh Fruit Mirror

Assorted Squares & Brownies

\$49.00 per person

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2021 DINNER MENUS



ROCKY MOUNTAIN BBQ BUFFET

Minimum 15 guests.

Dinner Includes

Group Choice of One Salad
Group Choice of Three Entrées
Dessert & Freshly brewed Regular & Decaffeinated Coffee, Tea

Salads

Caesar Salad, House-made Dressing, Croutons, Bacon Bits & Parmesan– GF
Green Cabbage, Apple & Carrot Slaw– GF, VG
Seven Bean Salad with Vegetables & Fresh Herbs– GF, VG
Countryside Rustic Potato Salad and Bacon Bits– GF
Garden Green, Cherry Tomato, Cucumber, Carrot with House Dressing– GF, VG, V
Roasted Vegetables Salad with Herb Vinaigrette– GF, VG

Entrees

Sweet Chili and Ginger Glazed Chicken Breast – GF
Teriyaki Glazed Atlantic Salmon with Corn and Pineapple Salsa
Mini Beef Striploin Steaks with Jack Daniels BBQ Sauce – GF
Charbroiled Beef Burgers with Buns & Condiments
Bavarian Smokies with Buns & Condiments
Slow Braised Pork Ribs, Apple BBQ Sauce

Desserts

Assorted Fruit Salad
Selection of Pies
Brownies

\$44.00 per person

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2021 DINNER MENUS



INDIAN BUFET MENU

Minimum 15 guests

Buffet Includes

- Group Choice of One Salads
- Group Choice of Two Vegetable Entrees
- Group Choice of Two Non-Vegetable Entrees
- Group Choice of One Accompaniment
- Group Choice of One Bread
- Group Choice of Two Desserts

Salads

- Green Salad with Cucumber, Lettuce, Onion, Lemon & Tomato– GF, VG, V
- Curried Lentil Salad with Red Lentil, Vegetables, Curried Vinaigrette– GF, VG, V
- Potato and Chickpea Salad – GF, VG, V
- Kachumber Salad– GF, VG, V
- Indian Curried Couscous Salad– GF, VG, V
- Artisan Greens with House Dressing – GF, VG, V

Accompaniments – All GF, VG

- Basmati Rice
- Coconut Rice
- Jeera Rice
- Tomato Rice

Vegetable Entrees – All GF, VG

- Aloo Gobhi
- Palak Panner
- Vegetable Korma
- Chana Masala

Non-Vegetable Entrees – All GF

- Butter Chicken
- Chicken Korma
- Beef Vindaloo
- Lamb Korma
- Chicken Biryani
- Lamb Roganjosh

Dessert

- Rasmalai
- Gulab Jamun
- Double Ka Mitha
- Rice Kherr

\$47.00 per person

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INDIAN PLATED DINNER



Group Choice of

- One Salad
- One Vegetarian Dish
- One Non-Vegetarian Dish
- One Starch
- One Bread
- One Dessert

Salad

- Ketchumber (Tossed Salad)
- Curried Cous Cous Salad

Non-Vegetarian Dish

- Keema Karahi (Minced Goat)
- Masala Chicken Chatpata

Vegetarian Dish

- Makai Mutter Methi Chaman (Corn/ Green Peas/ Cottage Cheese)
- Dal Panchratan (Mixed Lentil)

Starch

- Pudiney Ka Pulao (Mint Pilaf)
- Steamed Rice

Bread

- Naan
- Boondi Raita (Savoury Chickpea Fritters)
- Padpad
- Fryums

Assorted Pickles & Condiments

Beverage

- Nimbu Pani

Dessert

- Mango Ice Cream
- Gulab Jamun
- Kesar Phirni (Rice Flour Custard with Saffron)

\$49.50 per person

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2021 VEGAN MENU

Buffet or Three Course Plated Service
(Four Course Plated Service Available @ \$5.00 per person additional)



Plated Service - (All individual entrée choices must accompany final rooming list)

Groups of 20-40 Guests: Group Choice of: Two Spreads, One Soup OR Salad, Two Entrees, One Dessert
Groups of 40 + Guests: Group Choice of: Two Spreads, One Soup OR Salad, Three Entrees, One Dessert

Buffet Service

Groups of 20-40 Guests: Group Choice of: Two Spreads, One Soup, Two Salads, Two Entrees, Two Desserts
Groups of 40 + Guests: Group Choice of: Two Spreads, One Soup, Two Salads, Three Entrees, Two Desserts

Starter

Bread Rolls

Beetroot, Sunflower & Ginger Spread
Cherry Maple & Chia Spread
Balsamic Olive Oil & Roasted Tomato Olive Tapenade Spread

Soups

Sweet Potato & Coconut Bisque
finished with Basil Oil

Smoked Carrot & Ginger Soup
with Walnut Pesto

Italian Minestrone Broth

with Haricot and Garbanzo Beans finished Fresh Parsley

Wild Mushroom & Caramelized Onion Bisque
with Sour Dough Croutons

Red Lentil & Root Vegetable Soup
with Chili Oil & Pita Crisp

Salads

Mountain Bowl - Artisan Lettuce, Strawberries, Blueberries, Cucumber, Tomato, Carrot, Sunflower Seed & Mango Vinaigrette

Avocado & Mango - Arugula, Mango, Avocado, Cucumber, Candied Pecans, Red Radish & Prune & Sherry Vinaigrette

Grilled Vegetable & Quinoa - Grilled Zucchini, Asparagus, Red Pepper, Red Onion, Quinoa, Sundried Tomato Vinaigrette

Roasted Beet, Squash & Tempeh - Roasted Beets, Squash, Kale, Puffed Wild Rice, Tomato Puree, Tempeh Crisp

Fresh Vegetable Rolls - Crepes or Rice Paper, Lettuce, Carrot, Yam, Cabbage, Cucumber & Peanut Sauce

Asian Potato & Chickpea Fritter - Asian Spiced Potato Filling dipped in Chickpea Batter served with Roma Tomato Chutney

Shitake Mushroom Sushi - Shitake Mushroom, Carrot, Kale, Nori sheet, Avocado, Ginger Pickle & Wasabi

Entrees

Vegetable Timbale & Confit Tomato - Squash, Sweet Potato, Grilled Onion, Roasted Red Pepper, Spinach & Confit Tomato

Roasted Butternut Squash Rossellini & Herb Marinara - Squash, Grilled Vegetables, Herb Marinara, Pea Shoots

Cumin Jasmine Rice Ball & Chickpea, Cauliflower Coconut Curry - Cumin Jasmine Rice, Cauliflower, Chickpea, Aromatic Spices, Fried Onion

Zucchini & Carrot Noodles & Wild Mushroom Arancini - Zucchini, Carrot, Wild Mushroom Arancini, Basil Pesto, Roasted Tomato Marinara

Crispy Tofu & Quinoa - Crispy Tofu, Quinoa, Cucumber, Red Onion, Carrot, Cashews, Pea Shoots, Chili Soy Sauce

Cauliflower Steak, Chickpea & Chimichurri - Roasted Cauliflower, Chickpea Puree, Roasted Pepper Chimichurri

Portabella & Sundried Tomato - Portabella, Sundried Tomato, Onion, Fresh Herbs, Lemon, Orange, Olive Oil, Balsamic Glaze

Seared King Oyster Scallop - King Oyster Mushroom, Truffle Pea Puree, Heirloom Carrot, Vegan Bacon Bits

Desserts

Tiramisu Cheesecake - Cashews, Dates, Almonds, Fresh Berries, Blueberry Compote

Peach & Strawberry Cobbler - Peach, Strawberry, Orange Sorbet, Icing Sugar

Poached Pears, Caramelised Walnuts & Lemon Sorbet

Rubik's Fruit Cube & Orange Sorbet - Seasonal Fruit, Orange Sorbet, Mint

Chocolate Decadence Cake - Dark Chocolate, Coconut Milk, Fresh Berries Salsa, Strawberry Sauce

Coffee, Tea or Vegan Milk

\$46.00 per person

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